



SALADS

COBBLE COBB SALAD 16
pulled chicken, crisp lettuce, heirloom tomatoes, avocado, dried corn, hard cooked egg, peppered bacon, pickled red onion, ranch dressing

BLACK KALE CHICKEN CAESAR 14
preserved apricot, spiced chickpeas, parmesan cheese, anchovy dressing

SHRIMP LOUIE 19
shrimp, butter lettuce, olives, tomato, chives, hard cooked egg, avocado, louisiana dressing

SNACKS/SHARES

LA RATTE POTATO SKINS 9
maitake mushrooms, crisp prosciutto, white cheddar sauce, maytag blue

BEER BATTER ONION RINGS 7
today's beer batter, whole grain mustard aioli, bone crusher catsup

LOUISIANA HOT WINGS 12/22
maytag blue, celery – carrot sticks, banyuls ranch

SHORT RIB BUN 12
kalbi glaze, vegetable ribbons, pickled red onion

STREET TACOS 12
mushroom taco - huitlacoche, epazote, cotija cheese
short rib or chicken tinga taco - avocado crema, salsa verde, cojita cheese

HOT DOG 7
plump hot dog on a brioche bun with mustard, ketchup, and relish

PIER 17 HUMMUS 9
crunchy vegetables, za'atar, grilled pita, smoked paprika, olive oil

C&C MAC & CHEESE 10
cavatappi, gruyere, mozzarella, breadcrumb

THE ULTIMATE NACHOS 15
american cheese sauce, spiced black beans, braised short rib, chicken tinga, pico de gallo, avocado crema, pickled fresno peppers

BUFFALO CAULIFLOWER 10
cauliflower, maytag blue, celery – carrot sticks, banyuls ranch

CUSTOM BURGERS

We use fresh Angus steak ground beef, locally baked breads, & locally grown produce all burgers are served with fries

CLASSIC 14
american cheese, crisp lettuce, tomato, pickle, special sauce

BACON CHEESEBURGER 15
classic with a double serving of Nueske's bacon

FAT OX 15
oxtail chili, mustard aioli, extra cheese, fried egg

HERITAGE TURKEY 14
smashed avocado, pepper jack, mustard butter, piquillo, fresno chili aioli

MAGIC MUSHROOM 19
peppered bacon, charred onion, foie gras, comté, truffle aioli

THE IMPOSSIBLE™ BURGER 15
impossible™ burger patty, american cheese, crisp lettuce, tomato, pickle, special sauce

Milkshake 8

Frenchie / Peanut Butter / Oreo Cookie

SIGNATURE COCKTAILS

STOUT & STORMY 14
hornitos plata, lime juice, ginger beer, topped with murphy's stout

VOLSTEAD 14
grey goose vodka, st germain, lemon juice, strawberries, topped with cava

FREEMAN'S COCKTAIL 14
maker's mark, lemon juice, pomegranate molasses, tiki bitters

SPICY CUCUMBER 14
hornitos plata, lime juice, cucumber, hot sauce

FLYING AT NIGHT 14
sipsmith gin, lemon juice, cinnamon bark syrup, orange blossom water

GOLDEN PINEAPPLE 14
bacardi, pineapple juice, tropical red bull, lime and honey

BEVERAGES

Pepsi
Diet Pepsi
Sierra Mist
Gingerale
Lemonade
Lemon Iced Tea
Cranberry Juice
Life Water
Sparkling Water



DRAFT BEER

Murphy's Stout	8	Dos Equis Amber	8	Captain Lawrence Kolsch	9	Brooklyn Sorachi Ace	9
Heineken	8	Barrier Money IPA	9	Three's Pilsner	9	Brooklyn Bel Air Sour	9
Heineken Light	8	Allagash White	9	<i>Rotating Seasonal</i>	9	Blue Point Toasted Lager	8
Amstel Light	8	Wicked Weed Lt. Dank IPA	9	Bohemia	8	Lagunitas IPA	8
Dos Equis	8						

DRINKS

BEER IN CANS

Heineken	8
Heineken Light	8
Blue Moon	8
Founders Solid Gold Lager	8
Boulevard Ginger Lemon Radler	8
Founders All Day IPA	8
Strongbow Cider	8
Tecate	7
Montauk Wave Chaser IPA	7
Coney Island Mermaid Pilsner	9
Victory Prima Pils	8
Troegs Sunshine Pils	9
Lagunitas Sumpin' Easy Ale	9
Three's Logical Conclusion IPA	9
Brooklyn Summer Ale	8



WINE

	Glass	Bottle
White:		
Gruner Veltliner	11	-
Bourgogne	13	45
Aleatico Bianco "Alter Alea"	-	55
Rose:		
Zweigelt Rose	11	-
RED:		
Malbec	9	29
Savuto	14	45
Pinot Noir	-	75
Bordeaux	-	55
Sparkling:		
Cava	12	38
Rose Brut	14	53
Veuve Clicquot	29	108

